



Zakłady Przemysłu Ziemniaczanego
"ZETPEZET" w Pile Sp z o.o.
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STABLEX CS E-1412

Manufacturer's name: Zakłady Przemysłu Ziemniaczanego w Pile
„ZETPEZET” sp. z o.o

Country of origin: Poland

Product description: Starch thickener Stablex CS E-1412 is the product of crosslinking starch with sodium trimetaphosphate.

Origin of raw material: The raw material for production process of potato starch is starch potato of Polish origin.

Product properties: Stablex CS E-1412 due to its excellent texturing ability is recommended to thicken dairy products.
High viscosity qualifies it to thicken a wide variety of meat and vegetable products.
It is soluble in cold water.

Physico-chemical requirements:

Appearance: loose, small flakes or ground flakes

Odour and taste: typical for potato starch, free from foreign odour and taste

Colour: white

Moisture: not more than 10%

pH: 5,5 – 7,5

Ash content: not more than 0,40% in d.s.

Granulation of ground product – pass through the sieve of mesh side

0,1 mm: not less than 50 %

Harmful metals content:

arsenic (As) – not more than: 0,50 mg/kg

lead (Pb) – not more than: 0,50 mg/kg

mercury (Hg) – not more than: 0,03 mg/kg

cadmium (Cd) – not more than: 0,10 mg/kg

Microbiological requirements

Type of microorganisms

Limits

Aerobic mesophilic organisms:

≤ 10 000 cfu/g

Coliforms:

absent in 0,1 g

Salmonella:

absent in 25 g

Staphylococcus aureus:

absent in 0,1 g

Moulds:

250 cfu/g

Yeasts:

250 cfu/g

Nutritional values in 100 g (calculated value):

- energy – 1576,2 kJ/376,7 kcal
- protein - 0,19 g
- carbohydrates – 93,8 g
- fat - 0,04 g
- fiber - 0,26 g

GMO: The product has been produced from raw material free from GMO.

Allergens: Product is free from allergens.

Pesticides: Pesticides are marked in potato starch which is raw material in the production of Stabilex CS, and in which there is no residue of the tested active substances of plant protection higher than acceptable.

Ionization: The product is not treated with ionizing radiation.

Detection: There are magnetic separators mounted in production line.

Packing: Stabilex CS E1-412 is packed in a valve paper bag with inner foil of a 15 kg net and a 25 kg net (ground Stabilex CS E-1412). Other types of packing are possible after agreement with recipient.

Labelling: Packings are marked by label or overprint including following data:

- name and address of the producer,
- product name,
- batch No. (date of production is the batch number),
- net weight in kg,
- date of production and expiry,
- storage conditions.

Storage conditions: In dry, clean and airy rooms.

Application: It is particularly recommended to stabilize and thicken food products such as ice cream, yogurt, cheese, soups, sauces and their powder concentrates. It is also used in dressings and snacks.
The product is not intended for direct consumption.

The target group of consumers: The product is suitable for all consumer groups, including vegetarians, vegans and coeliac sufferers.

Shelf life: 24 months from date of production, under appropriate conditions of packaging, storage and transport.

Reference standard: ZN-06/ZETPEZET-02 Stabilex E-1412.
The currently applicable regulations of EU law and national law.

Quality Department Manager

Matuła
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